



TAMBURLAINE

## *Signature Desserts*

### **Chestnut Cannoli**

£7.00

chestnut mousse, rosemary & vanilla ricotta, marron glace crumble,  
milk chocolate soil & vanilla ice-cream

### **Blackberries & Coffee**

£7.00

tiramisu, roasted blackberries, blackberry sorbet, blackberry gel,  
served with coffee & blackberry macaron

### **Chocolate, Pear & Honey**

£7.00

dark chocolate ganache, poached pear, honey crèmeux,  
fresh honeycomb, ginger crumble & fennel seed glass

### **Pumpkin Pie**

£7.00

sweet potato sorbet, cinnamon doughnuts,  
bourbon cream & pumpkin seed brittle

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## *Classic Desserts*

### **Sticky Toffee Pudding**

£6.00

butterscotch sauce & vanilla ice-cream

### **Chocolate Brownie**

£6.00

dark chocolate sauce & dark chocolate ice-cream

### **Seasonal Crumble**

£6.00

seasonal fruit crumble with vanilla crème anglaise

### **Selection of homemade ice-creams & sorbets**

£5.00

### **Cheese Board**

£10.00

selection of local cheeses, celery shavings, grapes,  
fruit chutney & artisan cheese biscuits

Detailed dietary information on allergens and dishes suitable for vegetarians is available from your server.  
Please advise a member of our team if you have any allergies or require further information on any of our dishes.  
We cannot guarantee that our dishes are free from trace elements.